



FAST. EASY. FRESH.

# SAMOSA GALETTE WITH MANGO CHUTNEY AND BABY MIXED GREENS

**1.** Preheat the oven to 425°F. Start by prepping your veggies. Peel and finely dice the **onion**. Chop the **baby potatoes** into small, bite-sized pieces. The smaller you chop them, the faster they'll cook!

**2.** Heat the **vegetable oil** in a large pan over medium heat. Add the **cumin** and **fennel seeds** and when they begin to sizzle add the onion, cooking for 5 minutes, or until soft and translucent.

**3.** Add the **ginger, turmeric, cumin, garam masala, cayenne (Samosa Spices)** and 1 tsp. **salt** and **pepper** and cook for 1 minute. Add the potatoes and cook for an additional 5 minutes, or until the potatoes start to brown. Add the **vegetable broth** and simmer for 15 minutes, or until the potatoes are starting to soften, and the broth has thickened.

**4.** Add the **peas**, and cook for 1 minute, adjusting the seasoning if necessary. Remove from the heat, and transfer to a large bowl. Place the bowl in the fridge to cool down the filling while you prepare the crust.

**5.** Line two baking sheet with parchment paper. Gently roll out the **puff pastry** onto each one. Spoon the samosa mixture into the center of each sheet of puff pastry, mounding it a little in the middle and leaving a 2-inch border. Fold the edges of the pastry up, pleating it as necessary. Bake for 15-20 minutes, or until the crust is golden brown.

**6.** Meanwhile, whisk together the **olive oil** and **lemon juice** and season with salt and pepper. Toss the dressing with the **baby kale** leaves to coat. To serve, cut the galette into wedges, top with **mango chutney**, and place alongside the baby kale. Enjoy!

## Ingredients (4 Person Serving – 926 Calories Per Serving)

Vegetable Oil	4 Tbsp.	Baby Potatoes	600 g
Cumin Seeds	2 tsp.	Vegetable Broth	2 Cups
Fennel Seeds	1 tsp.	Frozen Peas	320 g
Yellow Onion	1 Large	Puff Pastry	2 Sheets
Minced Ginger	40 g	Mango Chutney	180 g
Turmeric	2 tsp.	Baby Mixed Greens	120 g
Ground Cumin	2 tsp.	Lemon Juice	4 tsp.
Garam Masala	1 tsp.	Olive Oil	2 Tbsp.
Cayenne Pepper	¼ tsp.	Salt and Pepper	To taste



# 45 Minute Cook Time!